



## LE P'TIT GROS LORRAIN DES FRERES MARCHAND - fromage



**Area:** Lorraine, France

**Milk:** raw cow's milk

**Type:** soft with washed rind

**Weight:** 400 g

**Fat:** 34 %



### History

The story of Gros Lorrain starts in an attic when Philippe Marchand, heir of a Lorrain family master cheese ripener for 6 generations, discovered a round mold, in pine. Inside, he finds a notebook handwritten by his grandmother, explaining the complex maturing of Gros Lorrain, an ancient cheese from the region of Gérardmer.

The discovery makes him glad, especially as the cheese has disappeared from circulation for over half a century. Feeling invested in a mission, as much for his grandmother memory as for the love of Lorrain terroir, the Master cheese ripener Philippe Marchand goes in a search for a producer who is likely to try the challenge.

He then meets Frédéric, a farmer producer looking for new opportunities to add value to the milk of the exploitation. The idea of participating in the rebirth of a disappeared cheese seduces him immediately. That is how Gros Lorrain has been recreated.

### Fabrication

To produce his Gros Lorrain, Frédéric uses milk from two milking, from the morning and the evening. Milk is firstly warmed and rennet is then added. The curdle obtained is sliced in tiny grains. A short time after the molding, the cheese is lightly salted before being removed from the mold and then placed in ripening room.

#### Tasting advice

The Gros Lorrain is eaten plain, without bread and with hot potatoes.

#### Wine-pairing

The Gros Lorrain matches perfectly with Côte de Beaune or Beaujolais wines.

**Appearance:** rind barely pinky, white flesh.

**Texture:** solid, firm.

**Sense of smell:** penetrating lactic smell.

**Taste:** lactic flavor, gentle and lightly acid.



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### MAIN FEATURES

Product code: GROS2	Production place: Lorraine, France
Approval code: FR 54 395 173 CE	Maturing place: Lorraine, France
Shelf life: 56 days	Maturing time: 90 days minimum
Storage temperature: between + 2°C and + 8°C	Weight: 400 g

### NUTRITIONAL VALUES

Type of milk: raw cow's milk	Rind color: lightly pinky
Type of cheese: soft with washed rind	Texture color (inside): white

Ingredients:	
- Raw cow's milk	96,50 %
- Salt	1,72 %
- Lactic acid bacteria	0,58 %
- Rennet	0,50 %

Energetic value per 100 g	
kcal-kJ	339 - 1418
Proteins	28 g
Carbohydrate	0,90 g
Salt	1,72 g

Fat content	
Fat level in total weight	34 %
Fat level in dried matter	57,70 %
Dry extract	46,40 %

### MICROBIOLOGICAL STANDARDS

Listeria: none in 25 g	No preservatives or color additives.
Salmonella: none in 25 g	Guaranteed GMO-free, in accordance with current legislation.
Enterobacteria: < 10 ufc/ml	

### LOGISTICS

Packaging:	Greaseproof paper
Cardboard box sizes:	Large: 600*150*400 mm